at least 25% in volume during said evaporative freezing step.

3. The method of claim 1 wherein said fresh meat contains from 40 to 70% water and said partially dehydrated food material contains from 2 to 20% water, and wherein the quantity of added water ranges from 15% to 30% of the water contained in said meat and said food material.

4. The method of preparing freeze dehydrated meat mixes, comprising forming a mixture of ground fresh meat and a partially dehydrated food material, the proportions being such that from 50 to 75% of meat solids calculated on a dry basis are combined with from 25% to 50% of the food material solids, also incorporating a quantity of water in said mixture in addition to the water contained in said fresh meat and said partially dehydrated food material, said added quantity of water ranging from 10 to 50% of the water already contained in said meat and said food material, holding said mixture at a refrigerated non-freezing temperature until said food material has at least partially rehydrated, but without said food material absorbing all of said added water, then subjecting said mixture to evaporative freezing, the particles of meat and food material of said mixture at the start of said freezing step being coated with unabsorbed water, said mixture expanding in volume during said evaporative freezing step and becoming frozen in expanded condition, and thereafter drying the frozen expanded mixture by sublimation.

5. The method of claim 4 wherein said mixture expands at least 50% in volume during said evaporative freezing step.

6. The method of claim 4 wherein said fresh meat contains from 40 to 70% water and said partially dehydrated food material contains from 2 to 20% water, and wherein the quantity of added water ranges from 15% to 30% of the water contained in said meat and said food material.

7. The method of claim 4 wherein at least part of said water is added as crushed ice.

8. The method of preparing freeze-dehydrated meat mixes, comprising forming a mixture by combining from 30 to 85 parts by weight of ground fresh meat with from 15 to 70 parts of a partially dehydrated food material, said proportions being calculated on a dry basis, also incorporating a quantity of water in said mixture in addition to the water contained in said fresh meat and said partially dehydrated food material, said added quantity of water ranging from 15 to 30% of the water already contained in said meat and said food material, grinding said mixture, thereafter holding said mixture at a refrigerated non-freezing temperature until said food material has at least partially rehydrated, but without said food material absorbing all of said added water, then subjecting said mixture to evaporative freezing, the particles of meat and food material of said mixture at the start of said freezing step being coated with unabsorbed water, said mixture expanding in volume during said evaporative freezing step and becoming frozen in expanded condition, and thereafter drying the frozen expanded mixture by sublimation.

9. In a method of preparing freeze-dehydrated meat mixes, the steps of incorporating a quantity of water in said meat mix in addition to the water contained within the particles of the mix, said added quantity of water ranging from 10 to 50% of the water contained within the particles of said mix, and subjecting said meat mix to evaporative freezing, the particles of said mix at the start of said freezing step being coated with unabsorbed water and said freezing step being conducted in the absence of mechanical restraint on the volume of said mix during said freezing, whereby the volume of the frozen mix is greater than that of the unfrozen mix from which it is obtained, and thereafter drying the frozen expanded mix by sublimation.

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